

Latitude

Kitchen & Bar

Eat a Little

PENN COVE MANILA CLAMS Butter, white wine, garlic and thyme Grilled garlic bread	16.90	PENN COVE MUSSELS Coconut cream, bacon, chorizo and cilantro Grilled garlic bread	16.90
CALAMARI Deep fried rings and tentacles Coleslaw and garlic aioli	13.90	AVOCADO FRIES ^V Avocado wedges, spicy Sriracha ranch batter and Panko bread crumbs Chipotle aioli	12.50
BACON WRAPPED PRAWNS ^{GF} 5 deep fried hickory-smoked bacon wrapped prawns. Sambal honey sauce	13.90	HALIBUT TACOS Grilled halibut, shredded cabbage, Baja sauce and Pico de Gallo Flour or corn tortillas	14.90
EDAMAME ^{GF V} Whole soy bean pods, olive oil, garlic, butter, tangy citrus shoyu and pink Himalayan sea salt	10.90	AHI TACOS * Sashimi grade Ahi seared rare, Thai slaw, carrot, radish and sweet Wasabi vinaigrette Flour or corn tortillas	14.90
CEVICHE ^{GF} Halibut, salmon, shrimp, scallops, cucumber, red and yellow onion, carrots, jalapeno pepper, avocado, cilantro and corn tortilla chips	15.90	CILANTRO LIME TACOS Marinated prime steak, Pico de Gallo and cilantro creme fraiche Flour or corn tortillas	13.90

Locally owned and operated, from our family to yours. We source the best products possible for each season, buying quality meats, dairy, fresh seafood and local vegetables. Fresh is best!

Soups & Salads

THAI CHICKEN SALAD ^{GF} Grilled chicken, organic greens, shredded cabbage, red onion, red bell pepper, Vermicelli noodles, peanuts and cilantro Thai vinaigrette	15.90	SAUTEED SEAFOOD SALAD ^{GF} Spinach, salmon, halibut, scallops, shrimp, fried leeks, shallots, tomato and Feta cheese Balsamic vinaigrette	18.90
MIXED GREEN SALAD Mixed greens, cucumbers, radish, carrots, tomatoes, croutons and 3 cheese blend	11.90	SEARED AHI SALAD ^{GF DF} Sashimi grade Ahi seared rare, sesame seeds, mixed greens, wakame & diakon root Wasabi vinaigrette	17.90
LATITUDE CLAM CHOWDER Creamy New England style chowder. Bacon, clams, herbs, celery, onions, and potatoes CUP 6.90 BOWL 9.90		CAESAR SALAD Roma crunch lettuce, garlic herbed croutons and grated Parmesan blend 🌿 Add Anchovies	11.90 2.00
SOUP OF THE DAY CUP 6.90 BOWL 9.90		PINEAPPLE CRAB SALAD ^{GF} Grilled pineapple, Dungeness crab, mayo, green onions, celery, mixed greens and lettuce	17.90

🌿 Extra side of dressing	0.75
Add grilled chicken, steak or salmon	7.00
Add sashimi grade Ahi tuna	10.00

GF=Gluten Free DF=Dairy Free V=Vegetarian

*Consumer Warning - Some items are served raw, or cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

18% gratuity added to parties of 8 or more guests.

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<p>RIBEYE STEAK * 32.90 13 oz grilled steak, compound butter, roasted fingerling potatoes and seasonal vegetables</p> <p>NEW YORK STRIP * 25.90 10 oz grilled steak, Peppercorn sauce, roasted fingerling potatoes and seasonal vegetables</p> <p>PACIFIC KING SALMON * DF 26.90 Pan seared filet, asparagus, and purple sticky coconut rice Raspberry chipotle sauce</p> <p>MEDITERRANEAN CHICKEN 20.90 Lightly breaded pan seared chicken, gnocchi, peppers, onions, broccolini, sundried tomatoes, fennel, Kalamata olives, Feta cheese and Tzatziki sauce</p> <p>BUTTERNUT SQUASH RISOTTO GF V 19.90 Roasted butternut squash, asparagus, roasted pumpkin seeds, shallots, 3 cheese blend and fried sage leaves.</p> <p>SEAFOOD CHIMICHANGA 25.90 Dungeness crab, scallops, prawns, red bell pepper, corn, red onion, Cheddar + herb + cream cheeses in a crispy fried tomato basil tortilla. Baja sauce, chipotle aioli and cilantro crème fraiche Mixed green salad</p>	<p>HALIBUT OSCAR 36.90 Halibut, Dungeness crab, asparagus, Hollandaise and purple sticky rice</p> <p>CRAB RAVIOLI 25.90 Dungeness crab, Asiago cream sauce, red pepper remoulade and basil crème fraiche Grilled garlic bread</p> <p>CAJUN MAC & CHEESE 24.90 Prawns, Dungeness crab, crawfish, Andouille sausage, onion, garlic, red bell peppers, cajun cheese sauce, Cavatappi pasta, Panko crumbs and green onions Grilled garlic bread</p> <p>CLAM LINGUINI 22.90 Penn Cove manila clams, clam juice, Italian parsley, roma tomatoes, fennel, 3 cheese blend, Panko crumbs, and white wine Grilled garlic bread</p> <p>FISH & CHIPS Beer battered deep fried Pacific halibut or cod and house-cut fries Dill-caper tartar sauce HALIBUT 21.90 COD 19.90</p> <p>CIOPPINO 29.90 Penn Cove clams & mussels, salmon, halibut, shrimp, scallops, red sauce, fennel and red chili flakes Grilled garlic bread</p>
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Burgers & Sandwiches

<p>AMERICAN KOBE BURGER 16.90 1/2 lb. patty, grilled onions, arugula, tomato and Swiss cheese Grilled Telera roll</p> <p>PRIME RIB PHILLY AU JUS 16.90 Sliced prime rib, grilled onions, red bell peppers and Provolone cheese Grilled Dutch Crunch roll</p> <p>LOFT BURGER 12.90 Red onion, lettuce, tomato, dill pickle wedge and mayo Grilled Pretzel bun</p> <p> Add cheese, grilled onions, jalapeños or mushrooms. 1.00</p> <p> Avocado, bacon, or deep fried jalapeños. 2.00</p> <p>WILD BOAR BURGER 16.90 Cranberry - jalapeno - bacon relish, lettuce, tomato and Havarti cheese Grilled Telera roll</p>	<p>DIABLO BURGER 15.90 Beer battered deep fried jalapeños, Pepper Jack cheese, lettuce, tomato and Ghost chili diablo sauce Grilled Pretzel bun</p> <p>SOUTHWEST BEAN BURGER 13.90 Panko crumbs, black beans, mushrooms, red bell pepper, corn, red onion and egg patty, Pepper Jack cheese, Pico de Gallo, lettuce, tomato and Chipotle aioli Grilled Brioche bun</p> <p>SOFT SHELL CRAB PO'BOY 16.90 Deep fried, Thai slaw and Singapore sauce Grilled Brioche bun</p> <p>CHICKEN AVOCADO MELT 15.90 Roasted, seasoned breast of chicken, Hickory smoked bacon, avocado, Provolone cheese and Chipotle aioli Grilled Sourdough bread</p>
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 All burgers & sandwiches come with fries.
Upgrade to sweet potato fries, Caesar or green salad, chargrilled zucchini drizzled with balsamic or coconut purple sticky rice 3.00
Garlic Parmesan fries with Truffle oil 4.00

 Extra side of sauce 0.75